

Champagne/ mousserande

Castellblanc, Cava, <i>Spain</i>	425btl/ 95gl
Piccini, Prosecco, <i>Italy</i>	445btl
Nicolas Feuillatte, <i>France</i>	725btl/ 145gl

Vitt/white

Piccini Bianco, 2018, Tuscany, <i>Italy</i>	
<i>Chardonnay, Vermentino, Grillo</i>	388btl/ 89gl
Gunderloch Fritz's, 2017, Rheinhessen, <i>Germany</i>	
<i>Riesling</i>	490btl/125gl
Cloud Factory, 2019, Marlborough, <i>New Zealand</i>	
<i>Sauvignon Blanc</i>	520btl/130gl
Blason de Bourgogne, 2017, Bourgogne, <i>France</i>	
<i>Chardonnay</i>	540btl/ 135gl

Rött/red

Piccini Rosso, 2018, Tuscany, <i>Italy</i>	
<i>Sangiovese</i>	388btl/ 89gl
Franschoek Cellar, 2018, <i>South Africa</i>	
<i>Shiraz</i>	460btl/115gl
La Vignée, 2018, Bourgogne, <i>France</i>	
<i>Pinot Noir</i>	520btl/ 130gl
Chasing Lions, 2017, Napa Valley, California, <i>USA</i>	
<i>Cabernet Sauvignon</i>	540btl/ 135gl
La Celia Reserva, 2018, Mendoza, <i>Argentina</i>	
<i>Malbec</i>	540btl/ 135gl

Rosé

Les Havre de Paix Rosé, 2018, France	
Carignan, Caladoc, Grenache	388btl/ 89gl

Fatöl/ draftbeer

T. T. Premium Lager, 40cl, <i>Sweden</i>	69
Lagunitas IPA, 40cl, <i>USA</i>	89
Säsongens/ Seasonal, 40cl, <i>Sweden</i>	89

Flasköl/ bottled beer

T.T. Organic Lager, 33cl, <i>Sweden</i>	59
Arboga Lager, 50cl, <i>Sweden</i>	78
Samuel Adams Boston Lager, 35,5cl, <i>USA</i>	75
Bernard Lager, 50cl, <i>Czech Republic</i>	89
Bitburger Premium Pils, 33cl, <i>Germany</i>	65
St. Eriks IPA, 33cl, <i>Sweden</i>	79
Duvel Blonde Ale, 33cl, <i>Belgium</i>	84
Maredsous Bruin, 33cl, <i>Belgium</i>	84
Maredsous Blonde, 33cl, <i>Belgium</i>	84
Weihenstephaner Weissbier, 50cl, <i>Germany</i>	89
St. Peter's Cream Stout, 50cl, <i>UK</i>	89

Cider

Cider, 33cl, <i>Sweden</i>	72
Angry Orchard 35,5cl, <i>USA</i>	78
Ginger Beer, 33cl	72

Alkoholfritt/ alcohol-free

Pepsi, Zingo, 7up, Lättöl, 33cl,	35
Äpple/Apelsin juice, 20cl,	37
Applemust, 100% Äpple,	45
Sigtuna NAPA, 33cl, <i>Sweden</i>	64
Clausthaler Lager, 33cl, <i>Germany</i>	45
Fever-Tree Ginger Beer	45
Non-alcoholic Cider	45
Non-alcoholic Wine	60

Lunch V. 44

Kl 1100 till kl 1400



Hos oss på Björk omfamnar vi den svenska matkulturen och vår meny skiftar över året, precis som de svenska årstiderna.

Vår kökschef Richard har tagit fasta på det enkla och rejäla. Handplockade råvaror från utvalda leverantörer får tala för sig själva i sällskap av spännande tillbehör.

At Björk Bar & Grill we embrace the Swedish cuisine and always let the seasonal variation of ingredients be our top source of inspiration.

Our Head Chef Richard has created a straightforward and uncomplicated menu with a lot of flexibility. Ingredients from selected local suppliers will speak for themselves in the company of exciting additions and side orders.

This week's special/ Veckans

Fiskgryta – räkor, aioli, krutonger

Fish casserole – shrimps, aioli, croutons

185 (1,2,3,4,9,12)

Kalv tri-trip – svampragu, rostade rotfrukter,

blomkål, picklad lök

Veal Tri-Tip – mushroom ragout, roasted root vegetables, cauliflower, pickled onions

185 (7,12)

Grönsaksgröta – svamp, kikärter, aioli

Vegetable casserole – mushrooms, chick peas, aioli

185 (1,3,9,12)

Rostbiff – färskpotatissallad

Roast beef – new potato salad

175 (10, 12, 9)

Kallrökt lax – dillstuvad potatis

Smoked salmon – dill creamed potatoes

175 (4, 7)

Classics

Caesarsallad – grillad majskäckling eller grillad halloumiost, parmesan, krutonger

Caesar salad – grilled chicken or grilled halloumi cheese, parmesan, croutons

175 (1, 3, 4, 7, 10, 12)

Caesarsallad – räkor, parmesan, krutonger

Caesar salad – shrimps, parmesan, croutons

195 (1, 2, 3, 4, 7, 10, 12)

Björks köttbullar – gräddsås, pressgurka,

rårörda lingon, potatispuré

Björk's meatballs – cream sauce, pickled cucumber, lingonberries, potato purée

185 (1, 3, 7, 9)

Desserts

Blåbär – rårörda blåbär, parfait, mandel, karamelliserad vitchoklad

Blueberries – sweetened blueberries, parfait, almond, caramelized white chocolate

115 (3,7,8)

Dagens hemgjorda glass/ sorbet

Homemade ice cream/sorbet

40 (3,7)

Tryffel

Chocolate truffle

30 (7)

Allegener

1. Gluten/Gluten, 2. Kräftdjur/Crustaceans, 3. Ägg/Egg, 4. Fisk/Fish,
5. Jordnötter/Peanuts (E220-224, 226-228) 6. Sojaböner/Soybeans(E322), 7. Mjöl/Milk,
8. Nötter & Mandel/Nuts & Almonds, 9. Selleri/Celery, 10. Senap/Mustard, 11. Sesamfrön/Sesame seeds, 12. Svaveloxid & Sulfit/ Sulphur dioxide & Sulphite, 13. Lupin/Lupin, 14. Blötdjur/Mollusc

Coffee and Hot Drinks

4cl 138

6cl 190

Irish Coffee

Jameson Whiskey, coffee, cream, brown sugar

Kaffe Karlsson

Baileys, Cointreau, coffee, cream

Espresso Martini

Vodka, Kahlua, espresso

Coffee and Tea

Kaffe / Coffee	30
Cappuccino	35
Single Espresso	30
Double Espresso	35
Caffe Latte	45
Varm Choklad / Hot Chocolate	45
Tea – Black, Green, Rooibos Chai, Camomille	35
Iced coffee/ Iced tea	40
Iced vanilla latte	49